



CHATEAU de PIBARNON

The Rosé of Château de Pibarnon - 2015

Grape variety

40% Cinsault - 60% Mourvèdre

Terroir

The terraced vineyard faces the sea on the top of a hill that reaches 300 m and forms a great natural south-east-facing bowl. The soil is made of clay, limestone and white chalk, from the TRIAS geological period in the beginning of the second era. The unique location, completed by an audacious blend of varieties, gives this particular rosé, character, complexity and elegance.

Winemaking

- Cinsault is a press juice giving the fruit and the flesh.
- Mourvèdre is "saigné" (only several hours of skin contact). Juice is not pressed, only pouring out of the tank by gravity giving body, complexity and freshness. The blend of both juices is fermented at low temperature (22° C), slowly during 20 days. No wood, aged in tank for 6 months.

Tasting

Upon bottling, the 2015 rosé is astounding, with its explosive character and its reserved and elegant sensuality. It has a remarkable bouquet of red fruits, enhanced by citrus fruits and light spices. The mouth is assertive and long, and promises to develop roundness and fleshiness in a few weeks; it still remains palatable with a little bitterness, rounding off the elegance. A great vintage, which amazes us! It was not until mid-summer that licorice appeared, thus revealing a great Pibarnon.

It accompanies Mediterranean cuisine, colourful, inventive, with rare and subtle spices. A rosé for all 4 seasons, aired, refreshing and fruity the first months; then more mineral, complex, long and structured afterwards. A gastronomic wine. Red mullet, fish roe, saffron, Iberico Bellota ham, anchoïade, roquefort, rocket salad, some straight-forward delicacies. Asian flavours, raw fish, garlic, some white meats will also accompany the wine harmoniously.

Vintage

2015, much like 2014, gave us a very consistent vintage. A warm year on average, but not excessively so, as winter and spring were mild. Summer followed on in the same vein: not too hot and even rather cool for the region. The beautiful cool nights enabled the grapes to mature slowly and thoroughly.

Yield

Handpicked grapes, with a small team of pickers, in small cases of 20kg.
20 ha on the slopes, yield less than 30hl/ha (350 cases per ha).

